Lemon Creme Parfaits

1 3- or 3¼-ounce package regular lemon pudding mix
½ cup sugar
1½ cups water
1 cup pineapple juice
2 slightly beaten egg yolks
1 cup whipping cream
1 pint fresh or frozen strawberries
6 ladyfingers, halved lengthwise and crosswise

Combine pudding mix and sugar. Gradually blend in water, pineapple juice and egg yolks. Cook and stir over medium heat till thickened. Cool thoroughly; stir occasionally. Whip cream just to soft peaks; fold into pudding mixture. Chill. Divide half the pudding mixture among 6 parfait glasses. Reserve 6 strawberries; spoon remainder into parfaits. Top with remaining pudding. Place ladyfinger pieces around edge. Top with reserved strawberries. Makes 6 servings.

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